

# GLUTEN FREE MENU

## Raw bar

Oyster nahm jim with coriander and crispy shallots	28/pcs
Tuna betel leaves with lemongrass green tomato sambal matah and bumbu pasih	22/pcs
Fish nachos with taro chips Asian Chimichurri smoked chili avocado mousse and lime	168
Flame torched Black Angus beef with miso eggplant, truffle oil, coriander and sesame dressing	168
Vegetarian rice paper rolls with peanuts green papaya green mango sesame carrots basil mint and nahm jim dressing	138
Grilled scallops in the half shell with green nahm jim vinaigrette and young coconut thai basil flying fish roe	148/4pcs

## Starters & Salads

Poached mackerel fish with chili jam lemongrass green mango peanuts Thai basil coconut sauce flying fish roe	148
Thai salmon & watermelon salad with ginger lime leaf Thai basil fluffy crispy fish & roasted chili dressing	138
Thai dry fried minced chicken with yellow curry lemongrass kaffir lime fresh herbs lettuce cups	148
Tamarind glazed pork belly with cherry tomatoes dried shrimp peanuts cucumber som tum vermicelli noodles	178
"Dom kha" Fresh southern Australian Mussels with lemongrass galangal lime leaf oyster mushroom & chili	188
Coconut marinated grilled pork salad with rambutan Yambean turmeric mint coriander	138
Grilled King prawns with pomelo Asian celery garlic cherry tomatoes and red nahm jim	168
"School of prawns" crispy school prawns with fried garlic iceberg lettuce lime and chili salt	188

## Fish

Malaysian fish curry of snapper with tomato, okra, tamarind, homemade fish curry powder and coconut milk	178
Crispy whole snapper with three-flavor sauce wild ginger turmeric pineapple chilli and tamarind	228
Salt crusted barramundi filled with lemongrass pandan and lemon basil served with nahm jim	238
Hanoi steamed fillet of Barramundi with miso lime chili green shallots and sesame seeds	178

## Meat

Warm grilled rib eye mixed with grapes lemongrass mint Thai basil & nahm jim dressin	288
Malaysian style rogan josh simmered in tomato, cinnamon, garam masala, clove and fresh chopped coriander	228
Minced lamb "keema" with green peas, Garam masala, cumin, tomato, and fried chat potato	198
"Ayum Merah" slow cooked chicken in tomato, cumin, green cardamom, fresh coriander and coconut milk	178

## Vegetarian

Cauliflower Sambar curry with dahl, eggplant, tamarind and fresh coriander (V)	188
"Moong Dal Tadka Palak" mung bean with spinach served with chapatti, lime, pickle and papadum	168

## Sides

Thai som tum	68
"Nasi goreng ayam" fried rice with chicken egg green peas garlic ginger and shallots	88
Stir fried okra with fenugreek green chilies tomato and cumin	68
Sauteed green beans with sambal ulek	68
Steamed rice	30

## Dessert

Lemongrass panacotta with cucumber lime jelly served with citrus lemon basil sorbet	78
Black sticky rice with mango and coconut milk	78